

PARKERS'

RESTAURANT & BAR

DINNER

APPETIZERS & SMALL PLATES

MARGHERITA PIZZA VPN	13
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil	
SESAME CRUSTED AHI	17
Avocado, Wakame, Snap Peas, Daikon, Carrot, Ponzu Sauce	
COLOSSAL SHRIMP COCKTAIL	19
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon	
CRISPY BRUSSELS SPROUTS	10
Lemon, Mint, Dried Chili, Parmigiano-Reggiano	
ROASTED TOMATO CROSTINI	10
Goat Cheese, Basil, Extra Virgin Olive Oil	
MARINATED BEETS & GOAT CHEESE	13
Greek Yogurt, Candied Walnuts, Arugula, Sherry Vinaigrette	
PRIME BEEF CARPACCIO	16
Parmesan, Crispy Celery Root, Arugula, Lemon, Extra Virgin Olive Oil	
GRILLED BABY OCTOPUS	14
Parsley Caper Salsa Verde, Frisée, Green Beans, Fingerling Potatoes	
CRISPY CALAMARI & SHRIMP	16
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Parsley	
OYSTERS ROCKEFELLER	15
Gruyère Bechamel, Pernod, Spinach (3 per order) Add additional for \$5	
FRESH SHUCKED OYSTERS	
Cocktail Sauce Cucumber Mignonette	
3.00 Each • 32 Dozen	
SOUPS & SALADS	
SOUP OF THE DAY	9
Chef's Daily Selection	
SHRIMP & LOBSTER BISQUE	11
Braised Leeks, Tomato, Tarragon	
CLAM CHOWDER	10
Potato, Onion, Cream, Parsley	
CAESAR SALAD	11
Hearts of Romaine, Garlic Croutons, Parmesan	
CHOPPED SALAD	13
Applewood Smoked Bacon, Tomato, Red Pepper, Cucumber, Onion, Carrots, Green Beans, Avocado, Parkers' Vinaigrette	
BOSC PEAR SALAD	12
Mesclun Greens, Pepitas, Grana Padano, Balsamic Vinaigrette	

ENTRÉES

BOUILLABAISSÉ	36
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Crouton	
SHRIMP FETTUCINE	32
Peas, Leeks, Saffron Cream, Fines Herbes	
ROASTED MUSHROOM & BURGUNDY TRUFFLE RISOTTO	32
Shiitake, Maitake & Beech Mushrooms, Grana Padano	
RED WINE BRAISED BEEF SHORT RIB	33
Baby Carrots, Cremini Mushrooms, English Peas, Parsnip Purée, Red Wine Reduction	
WOOD ROASTED MAHI MAHI	
Mediterranean Rice Pilaf, Parmesan Broccolini, Cara Orange Beurre Blanc	
Market Price	
PAN SEARED HUDSON CANYON SCALLOPS	48
Cauliflower Purée, Crispy Brussels Sprouts, Shallot Confit, Blood Orange, Pistacchio Oil	
WHOLE ROASTED BRANZINO	42
Fingerling Potatoes, Roasted Lemon, Arugula, Salsa Verde, Extra Virgin Olive Oil	
GRILLED NORTH ATLANTIC SWORDFISH	38
Broccolini, Olive Tapenade, Chickpea Purée, Lemon Garlic Oil	
CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH	31
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, White Wine-Lemon Butter Sauce	
GRILLED FAROE ISLAND SALMON	34
Creamed Kale, Roasted Delicata Squash, Charred Onion, Red Grape & Beet Vinaigrette	

WE OFFER ALL OUR FRESH FISH
SIMPLY PREPARED OR CEDAR PLANK ROASTED

CHARCOAL GRILLED MEATS

GRILLED 12 OZ. CENTER CUT PORK CHOP*	31
Roasted Autumn Vegetables, Blue Cheese, Cider Reduction	
PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP*	52
Center Cut, Roasted Fingerling Potatoes, Red Wine Reduction	
CREEKSTONE FARMS 18 OZ. BONE-IN RIBEYE*	56
Roasted Fingerling Potatoes, Red Wine Reduction	
CREEKSTONE FARMS FILET MIGNON*	7 oz. - 45 / 10 oz. - 52
Center Cut Steak, Whipped Potato, Green Beans, Red Wine Reduction	
GRILLED AUSTRALIAN LAMB CHOPS*	45
Baby Carrots, Chickpea Purée, Pomegranate Reduction, Natural Lamb Jus	
BISTRO BACON CHEESEBURGER*	18
Gruyère Cheese, Griddled Mushrooms, Crispy Onion, Lettuce, Pickled Shallot Mayonnaise, Challah Bun, French Fries	

CREATE YOUR OWN SURF & TURF

SEARED SEA SCALLOP (2)	19
BUTTERED LOBSTER MEAT (2 OZ.)	19
GULF SHRIMP (5)	12

SIDE DISHES

ROASTED AUTUMN VEGETABLES	8
WOOD OVEN ROASTED MUSHROOMS	8
SAUTÉED GARLIC SPINACH	7
WHIPPED POTATO	7
ROASTED FINGERLING POTATOES	7

ALL GRILLED & ROASTED DISHES ARE COOKED WITH LIVE FIRE
IN OUR OAK & CHERRY WOOD BURNING OVEN OR ON OUR MESQUITE CHARCOAL GRILL

EXECUTIVE CHEF - CHRIS DALEY

PRIVATE EVENTS MANAGER - KAREN FREELAND

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.